



Function Pack

33 South Wharf Promenade

03 9245 9900

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www.akachochin.com.au



About

If you are looking for the perfect place to hold a private function in South Wharf, it would be Akachochin's pleasure to accommodate you and all of your guests. We'll organise your function from beginning to end and give you a night to remember for all of the right reasons.

Akachochin is a sleek, elegant restaurant, named for the red paper lanterns that hang outside traditional Japanese izakayas. It's indicative of the restaurant as a whole - traditional methods and years of history colliding with modern produce in a modern setting.

The restaurant itself is modern, elegant, appropriately minimalist in its approach. Inside, it's all flattering lighting, marble sushi bar, and high ceilings. We can create the perfect function packs and menus to suit your individual needs, full of the most delicious Japanese cuisine in the city.



Venue Spaces

RESTAURANT

Our restaurant can be used for sit down meals with family and work or cocktail style events, such as celebrations. The restaurant itself is contemporary and stylish, with room to put your own stamp in themes. Inside, it's all about the immersive experience with access to the marble sushi bar, watching the chef's at work, high ceilings, wooden accents and Japanese touches.

Cocktail style: 100
Seating: 70

WHOLE VENUE

Cocktail Style: 140
Seating: 100

Attach with next door for a full scale cocktail event up to 350 guests!



Venue Spaces

RIVERSIDE TERRACE

Our riverside terrace is perfect for smaller, intimate groups. With the ability to have it enclosed and heated in the winter months, you can still entertain your guests outside without dealing with the cold river breeze! Open up for summertime parties.

Cocktail style: 40
Seating: 30



DUKES WALK TERRACE

Our Dukes Walk Terrace is an outside area, ideal for a private area where you can hold intimate cocktail events.

Cocktail style: 30
Seating: 20





Share

2 COURSE @ \$45PP

ENTRÉE

Tuna tataki

Seared tuna sashimi coated with sesame, chilli avocado paste and pickles

Prawn tempura

Japanese deep-fried prawn tempura served with green tea salt

MAIN

Zucchini mustard yaki (v) (gf)

Deep-fried zucchini with mayo-miso mustard gratin

Lamb ribs

Lightly fried lamb ribs glazed with ginger honey soy served with renkon and gobo chips

Hapuka Sakamushi (gf)

Steamed hapuka fish in dasi ponzu sauce served with mixed vegetables and tofu

Steamed rice

3 COURSE @ \$55PP

DESSERT

Dessert of the day

We do cater for dietary requirements. Please contact us for more details.

UPGRADED 3 COURSE @ \$75PP

ENTRÉE

Tuna tataki

Seared tuna sashimi coated with sesame, chilli avocado paste and pickles

Prawn tempura

Japanese style deep-fried prawn tempura served with green tea salt

Sushi and sashimi Moriawase

Assorted Chef's choice sushi and sashimi platter

MAIN

Zucchini mustard yaki (v) (gf)

Deep-fried zucchini with mayo-miso mustard gratin

Lamb ribs

Lightly fried lamb ribs glazed with ginger honey soy served with renkon and gobo chips

Hapuka Sakamushi (gf)

Steamed hapuka fish in dasi ponzu sauce served with mixed vegetables and tofu

Wagyu yaki (gf)

Grilled wagyu steak serve with teriyaki sauce, caramelised onion and cabbage with yuzu dressing, kizami wasabi

Steamed rice

DESSERT

Dessert of the day



Feed Me

MENU IS AN EXAMPLE ONLY

Hiramasa Namerou

Kingfish tartare with wasabi stem and moromi miso

Sashimi & Sushi Moriawase

Assorted sashimi & sushi platter

Tuna Tataki

Seared tuna with sesame, chili avocado cream, pickles

Wagyu Steak

Grilled Japanese beef

Tori Cream Miso

Grilled chicken breast with creamy miso sauce, spinach and zucchini flower tempura

Prawn & Vegetable tempura

Prawn & seasonal vegetable tempura

Steamed rice

Dessert of the day

FEED ME

Let us pick our favorite signature dishes for you
includes sake to start

66pp



Izakaya

Seven canape (3 cold + 4 hot) @ \$40pp

Nine canape(4 cold + 4 hot + 1 handheld) @ \$50pp

Ten canape(4 cold + 4 hot + 2 hand held) @ \$60pp

COLD

Salmon tartare (gf)– with red onions, truffle oil and mixed herbs

Tuna tataki – seared tuna sashimi coated with sesame seed, chili avocado cream and pickles

Assorted sushi rolls (v) – spicy tuna, salmon avocado, yasai vegetarian rolls

Wagyu tataki – seared wagyu with yuzu miso and fried shallot

HOT

Zucchini mustard yaki (gf, v) – grilled zucchini with mayo mustard gratin

Age dashi tofu (v) – deep fried egg tofu with wild mountain vegetables sauce

Chicken yakitori (gf) – grilled chicken skewer with teriyaki sauce

Pork belly yakitori – grilled pork belly skewer with teriyaki sauce

Panko ebi – Japanese style deep fried prawn with bread crumb

HAND HELD ITEMS

Chirashi don (gf) – sushi rice topped with assorted sashimi

Chasoba salad – green tea soba noodles with mixed vegetables serve with sesame dressing

Yakitori don – grilled chicken and grilled pork belly on top of rice with teriyaki sauce





Beverage

CLASSIC BEVERAGE PACKAGE

2 hours @ \$39pp
3 hours @ \$46pp
4 hours @ \$53pp

BEER

Sapporo & James Squire 150 lashes Pale Ale (tap)

WINE

Redbank Emily Sparkling Brut
Morgan's Bay Semillon Sauvignon Blanc
Morgan's Bay Shiraz Cabernet

Soft Drink

ADDITIONAL ITEMS

Basic spirits \$15pp

PREMIUM BEVERAGE PACKAGE

2 hours @ \$45pp
3 hours @ \$63pp
4 hours @ \$78pp

BEER

Sapporo & James Squire 150 lashes Pale Ale (tap)

WINE

Redbank Emily Sparkling Brut
821 South Sauvignon Blanc
Mount Ara 'Single Estate' Pinot Noir
Bleasdale Pinot Gris
Rosemount Little Berry Shiraz

Sake (cold & hot)
Soft Drink

Event Specials

AV

Akachochin can play any selection of music through our surround sound system. Let us play a Spotify playlist or create your own to your group!

*exclusive spaces only

For exclusive events, a microphone is available for hire.

Any additional audio-visual requirements can be arranged via an external supplier depending on your specific requirements.

Styling and decor

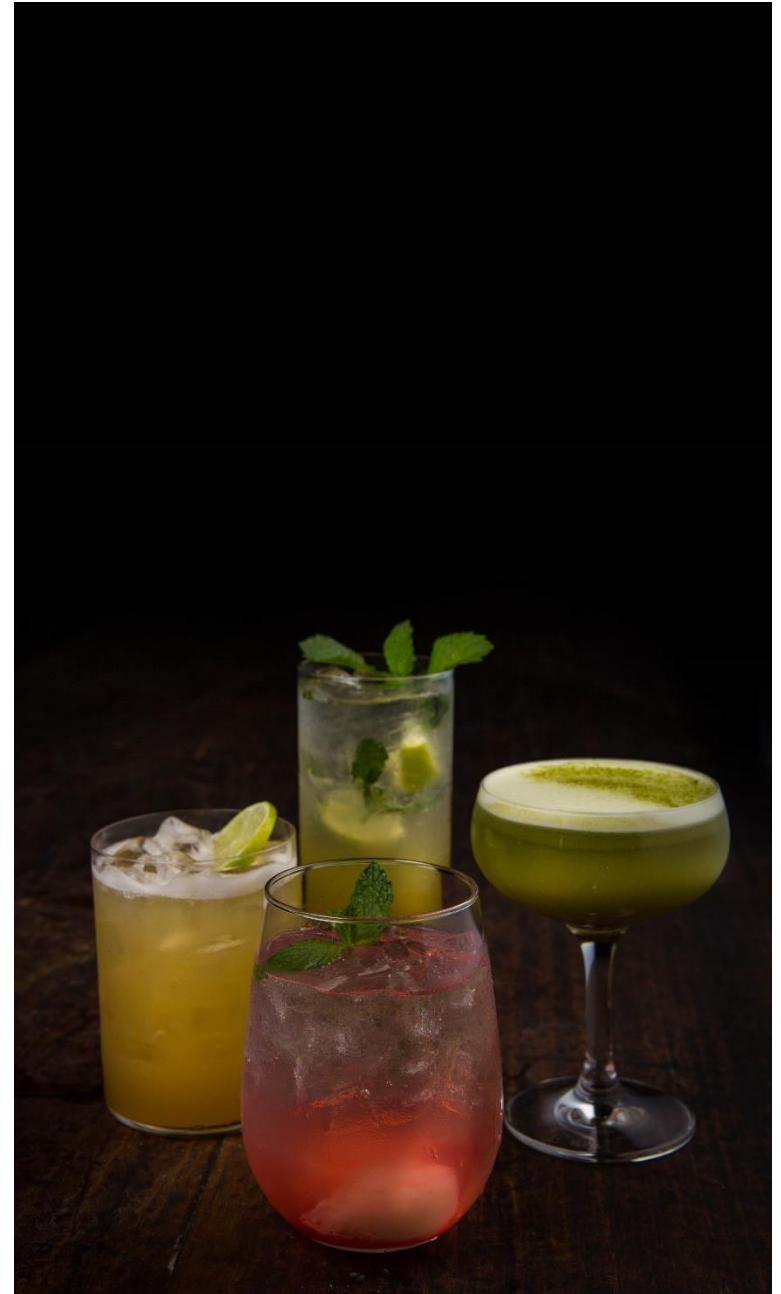
While we have a lot of colour going on we welcome any additional styling in the space for your event! It could be floral arrangements, decorations, signage or menu design. Please discuss your customisations with the team, and we can recommend to assist with the final touches.

Entertainment

We have had all sorts of wonderful entertainers in our doors. Whether it be a musical performance or an artistic display, our go-to contacts should fulfil your needs in any area.

Security

For large exclusive events or bookings with live music or dj's, security may be required. A quote will be provided based on your event requirements.



Contact Us

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*Please note there is minimum spend for group functions, for more information please contact us

